



*Modern
Maid*

BUILT-IN
GAS RANGES
WITH
DOUBLE
OVENS



AMERICA'S ONLY DOUBLE OVEN

HEAT



• New "Infra-Ray" burner contains thousands of ceramic ports and was first introduced in the built-in range by MODERN MAID. The heat travels through rays in a straight line directly to the food. Seconds after turning on the "Infra-Ray" control the burner reaches an intense glow and cooking can begin immediately. This allows you to broil, roast, or barbecue with unbelievably fast three micron heat waves.

• Fast penetrating micron rays broil steaks and meats in half the time. Because broiling is accomplished without a circulated heat, moisture and natural juices are sealed in, thus upgrading the meat.

• Thermostatically controlled "Infra-Ray" burner is extremely economical because at maximum rating only two-thirds as much gas is consumed. It cooks much faster, too, so a conservative estimate is that it uses less than one-half the gas of a conventional burner.

• Triple spit rotisserie in upper oven can be inserted and removed easily. The center spit is for large roasts, hams, or fowls. The two side spits will hold two chickens each — or use all three spits for Shish Kebab.

• The roastender in lower oven allows extra leisure time. Just insert roastender probe into the meat, set the dial to the degree of doneness desired, plug into oven wall receptacle, and relax. This unique device roasts to your individual taste then automatically informs you at the very instant that the meat is done to a turn. At the proper doneness the oven turns off and notifies you with a buzzer that your roast is ready to serve.

• The lower oven is equipped with the new "Flame Master" oven control. Now the homemaker can complete cooking hours before serving time. She can delay serving for hours warm dishes . . . and thaw frozen foods in her new MODERN MAID built-in gas oven. She can enjoy all these advantages by simply turning the new "Flame Master" gas oven control dial to the LO TEMP area . . . down to 140°.

• The new "No Button" automatic oven pilot is another important addition. If the pilot goes out for any reason, the homemaker simply holds a lighted match to it. There is no button to push and hold in, no waiting for a service man.

• The "Gold Star" award for quality in cooking excellence is available on many models.



TENNESS

EST. 1904

GAS BUILT-IN

DS THE FAMOUS *Modern Maid* LINE

Oven control is new "Flame Master" which keeps foods at desired degree of doneness without overcooking.

All ovens have new "No Button" automatic oven pilot and are adjusted for natural gas. If LP or mfg. gas required, please specify.

Giant 18" oven (18"x19"x15") is 30% larger than the average gas oven—(16x18x13)—yet fits in standard 24" oven cabinet.

Oven door is counterbalanced and opens easily to full open, or to a partly open position for cooling after baking.

Oven interior is glass lined with porcelain enamel. Can't rust and is easier to clean. No hard to clean nameplate on oven door.

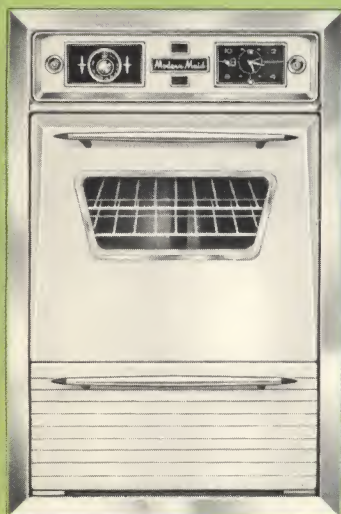
Broiler drawer formed in one piece, has rounded corners. Pulls out on rollers. Lift-off broiler drawer panel.

Simple installation. Oven bolts in place. Separate frame slips in place and bolts easily. No need to remove instrument panel.

Frame is same square-type design as found on all range tops. No exposed bolts in frame, no sharp corners.

Beautiful instrument panel has no exposed oven vent. The oven is vented beneath the hood, not only eliminating an unsightly vent, but also keeping the controls much cooler.

Heat resistant Silicone Gasket keeps heat in oven, keeps door panel cooler, lets door shut more quietly.

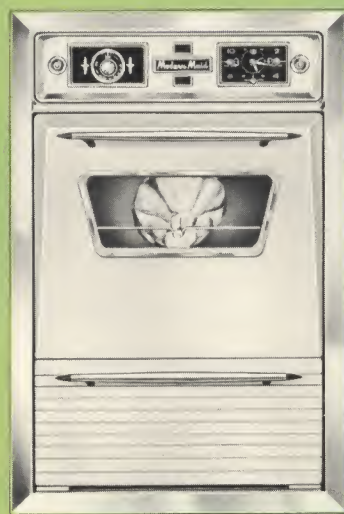


GO-23PA — Double glass door and oven light, Electric clock and timer.

GO-23PAR — With rotisserie.

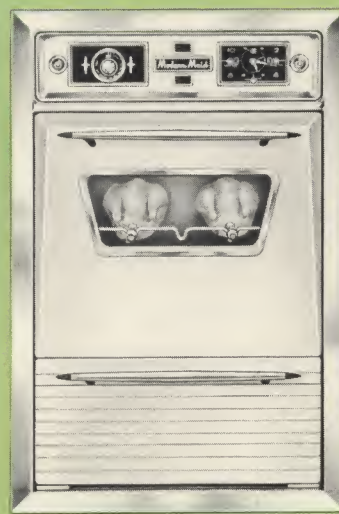
GO-13A — Solid oven door with no oven light or clock.

Overall frame size 23"x36".

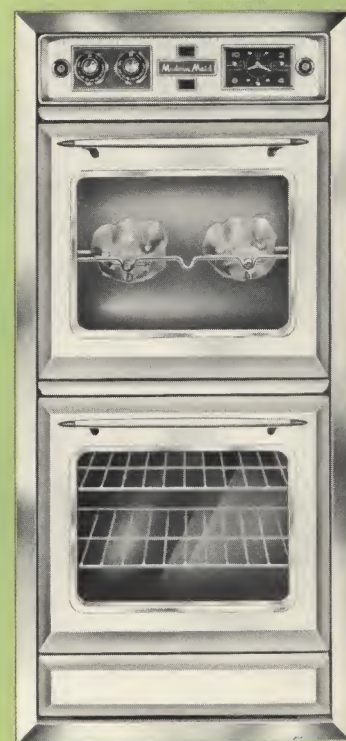


GO-33PAR — Rotisserie with electric motor and removable rack and spit. Fully automatic clock controlled oven and electric Minute Minder.

GO-33PA — Without rotisserie.



GO-43PAR — Roastender cuts oven off when meat reaches desired temperature. Triple spit rotisserie. Chrome oven door lining and broiler pan rack. Fully automatic clock controlled oven and electric Minute Minder.



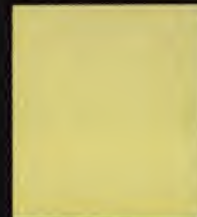
GO-103PAR Double Oven Gas Built-in. "Infra-Ray" oven has triple rotisserie. Lower oven has clock control plus electric Minute Minder. Roastender is standard equipment in lower oven as well as "Flame Master" oven control.

GO-93PAR Double Oven Gas Built-in. "Infra-Ray" oven has rotisserie. Oven equipped with clock and four hour timer. "Flame Master" oven control in lower oven. Overall frame size 23"x50".

In Brushed Chrome, Coppertone and these 3 decor blending colors:



PINK

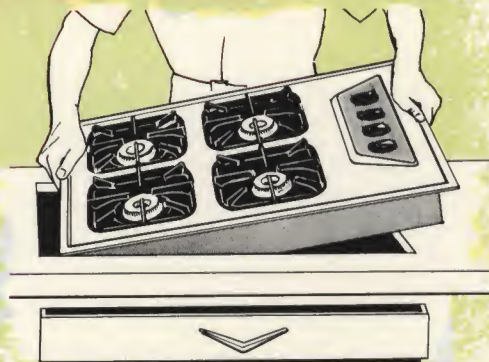


YELLOW



TURQUOISE

SUPER THIN® DROP-IN TOPS



MODERN MAID is the first and only gas line with a complete assortment of "Super Thin" gas drop-in tops.

"Super Thin" allows drawer space underneath. Use regular cabinets without having dummy drawer fronts or sink fronts.

Drawers underneath stay cooler because of two separate boxes with fiberglass insulation in between.

Easy to Clean — no exposed bolts, glass-lined box under burners, heavy ledge keeps spill-overs off counter top, controls raised above cooking top.

Optional feature is Thermal-eye with Flame-Set which provides instant high flame then lowers and raises automatically to maintain precise cooking heat required. Makes every pot and pan completely automatic.

Griddle has built-in thermometer; is 143 square inches. Cover furnished so the space can be used as work area when griddle is not in use.

Griddle burner can be seen by conveniently located "mirror" underneath air venting screen. Lets you know at all times when burner is lighted.

All "Super Thin" burner tops have valves which are simmer type.

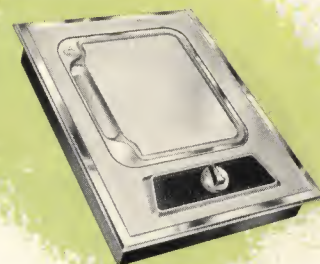
Top mounts flush to counter top — no space for spill-overs to run down into box.

Easily installed. No complicated rims, no under counter installation, no front cutouts, no radius corners, no gaskets required, no sink fronts because of lost drawer space.



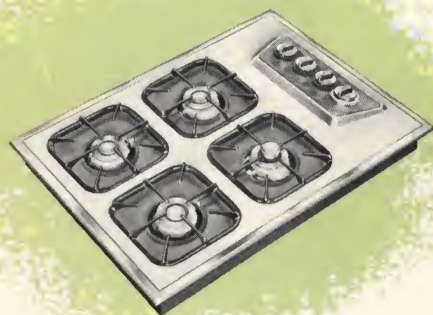
GT-16 — Drop-in burner top 16"x21".

GT-16-TE2 with two Thermal Eyes. All gas ranges have glass lined burner box.



GT-G — Griddle unit with griddle cover, built-in thermometer.

GT-G-TE with Thermal Eye. Top 16"x21".



GT-30 — Drop-in top. Hi-Lo-Simmer valves.

GT-30-TE with Thermal Eye. Top 28¾"x21".

GT-30-TE4 with four Thermal Eye burners.



GT-36G — Drop-in top with built-in griddle.

GT-36G-TE — Same with Thermal Eye. Top 36"x21".

GT-36G-TE5 — All five burners have Thermal Eye.

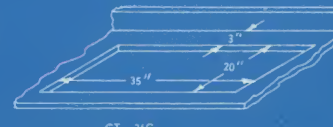
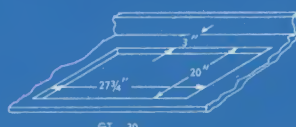
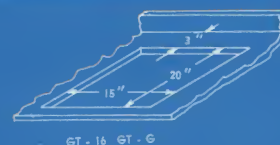
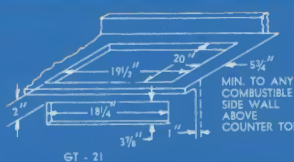


GT-21 — Front controls. Pull-out drip trays. Glass-lined box. Heavy rim around top, no exposed bolts.

GT-21-TE — With Thermal Eye. Top 20½"x21".

SPECIFICATIONS

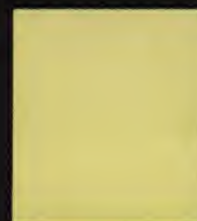
Subject to change without notice. See instructions with each unit for complete installation details.



In Brushed Chrome, Coppertone and these 3 decor blending colors:



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YELLOW



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SUPER THIN® DROP-IN TOPS

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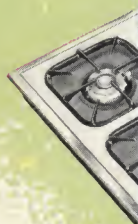
Optional feature is Thermal-eye with Flame-Set which provides instant high



MODERN MAIN complete assembly tops.

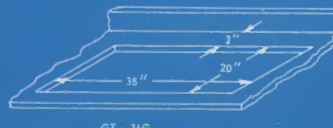
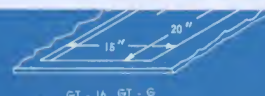
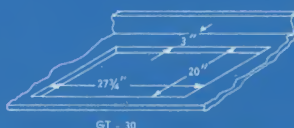
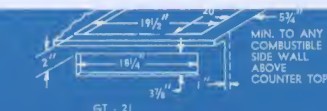
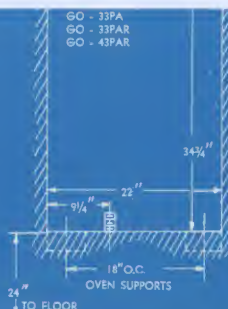
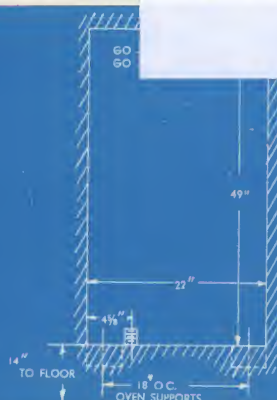
"Super Thin" regular cabinet or sink front.

Drawers and separate boxes.



GT-30 — Drop
GT-30-TE with
GT-30-TE4 with

SPECIFICATIONS



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